

What is claimed is:

1. A non-steeped corn blend, comprising:
 - a. non-steeped non-gelatinized corn material;
 - b. non-steeped pre-gelatinized corn material; and
 - c. pH-increasing agent.
2. A method for making a masa-type dough, wherein said method comprises:
 - a. providing the non-steeped corn blend of claim 1;
 - b. providing water; and
 - c. mixing the non-steeped corn blend and the water to form a dough;wherein said method does not include a steeping step.
3. A masa-type dough, wherein said masa-type dough is made by a method comprising:
 - a. providing the non-steeped corn blend of claim 1;
 - b. providing water; and
 - c. mixing the non-steeped corn blend and the water to form a dough;wherein said method does not include a steeping step.
4. A food product, wherein said food product is made by a method comprising:
 - a. providing the masa-type dough of claim 3;
 - b. forming a food piece from said masa-type dough; and
 - c. cooking said food piece to form a food product.
5. A method for making a masa-type dough, wherein said method comprises:
 - a. providing non-steeped non-gelatinized corn material;
 - b. providing non-steeped pre-gelatinized corn material;
 - c. providing pH increasing agent; and
 - d. mixing the non-steeped non-gelatinized corn material, the non-steeped pre-gelatinized corn material, and pH increasing agent to form a dough;wherein said method does not include a steeping step.
6. A masa-type dough, wherein said masa-type dough is made according to the method of claim 5.

7. A food product, wherein said food product is made by a method comprising:
 - a. providing the masa-type dough of claim 6;
 - b. forming a food piece from said masa-type dough; and
 - c. cooking said food piece to form a food product.
8. A method for making a masa-type dough, wherein said method comprises:
 - a. providing non-steeped non-gelatinized corn material;
 - b. providing non-steeped pre-gelatinized corn material;
 - c. providing pH increasing agent;
 - d. providing a corn masa product, wherein said corn masa product is selected from the group consisting of corn masa, corn masa flour, and mixtures thereof; and
 - d. mixing the non-steeped non-gelatinized corn material, the non-steeped pre-gelatinized corn material, pH increasing agent, and corn masa product to form a dough;wherein said method does not include a steeping step.
9. An article of commerce comprising:
 - a. the non-steeped corn blend of claim 1;
 - b. optionally, a container for containing the non-steeped corn blend; and
 - c. a message associated with the non-steeped corn blend.
10. The article of Claim 9, wherein said message comprises instructions to make a masa-type dough, instructions to make a food product, or combinations thereof.
11. The article of Claim 10, wherein said instructions do not include a steeping step.
12. An article of commerce comprising:
 - a. a non-steeped corn blend material selected from the group consisting of non-steeped non-gelatinized corn material, non-steeped pre-gelatinized corn material, pH increasing agent, and mixtures thereof;
 - b. optionally, a container for containing said non-steeped corn blend material; and
 - c. a message associated with the non-steeped corn blend material.
13. The article of Claim 12, wherein said message comprises instructions to make a masa-type dough, instructions to make a food product, or combinations thereof.

14. The article of Claim 13, wherein said instructions do not include a steeping step.